

## **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

### **Listing of Claims:**

1. (Currently Amended) A food casing ~~having~~ comprising a textile support layer ~~which, on the side facing the foodstuff, has a~~ said textile support layer further comprising an edible coating, wherein the coating is edible, but (i) is essentially water-insoluble and, (ii) has a closed surface, (iii) contains solid and/or liquid aroma substances, dyes and/or flavorings and (iv) is transferable onto a foodstuff located in the casing.
2. (Original) The food casing as claimed in claim 1, wherein the coating comprises at least one edible binder which adheres to the textile support material less strongly than to a proteinaceous foodstuff.
3. (Currently Amended) The food casing as claimed in claim 2, wherein the edible binder is a protein of plant or animal origin, ~~preferably casein, zein, wheat protein, soy protein, albumin, gelatin or collagen~~[[,]] a polysaccharide, ~~preferably alginate, carageenan, methylcellulose, starch, hydroxypropylstarch~~ or a combination thereof.
4. (Currently Amended) The food casing as claimed in ~~one or more of claim~~[[s]] 1 ~~to 3~~, wherein the solid or liquid aroma substance, dye and/or flavoring comprises pepper, curry spice, paprika aroma, dried smoke, liquid smoke, liquid grill aroma, herbs, (freeze-)dried and comminuted vegetables, ground nuts, grains, cheese particles, air-dried honey, caramel, cinnamon, marinades ~~of all types~~, dextrose, or enzymes or microorganisms which produce enzymes promoting digestion.

5. (Currently Amended) The food casing as claimed in ~~one or more of claim[[s]] 1 to 4~~, wherein ~~between the textile support layer and the transferable edible layer~~ a layer made of an essentially water-soluble material is arranged between the textile support layer and the transferable edible coating.

6. (Currently Amended) The food casing as claimed in ~~one or more of claim[[s]] 1 to 5~~, wherein the textile support material is a woven fabric, knitted fabric, consolidated nonwoven, spunbonded nonwoven or fiber paper.

7. (Currently Amended) The food casing as claimed in claim 6, wherein the textile support material comprises natural fibers, ~~preferably cotton or cellulose fibers, wool or silk[[,]]~~ artificial fibers, ~~preferably fibers based on polyamide, polyester, polyolefin, regenerated cellulose, polyvinyl acetate, polyacrylonitrile, polyvinylidene chloride or polyvinyl chloride[[,]]~~ or mixtures thereof.

8. (Currently Amended) The food casing as claimed in ~~one or more of claim[[s]] 1 to 7~~, wherein, ~~on the outside and/or inside, it has~~ the textile support layer further comprises at least one non-edible, non-transferable coating.

9. (Currently Amended) The food casing as claimed in claim 8, wherein the non-edible, non-transferable coating ~~on the outside and/or inside~~ decreases its the food casing permeability to water vapor, smoke or oxygen.

10. (Currently Amended) The food casing as claimed in ~~one or more of claim[[s]] 1 to 9~~, wherein it the food casing is tubular and ~~preferably~~ optionally has a longitudinal seam.

11. (Currently Amended) The food casing as claimed in claim 10, wherein the food casing has a longitudinal seam and the longitudinal seam is a sewed, glued or sealed seam, or it is produced using a sealing strip or adhesive strip.

12. (Currently Amended) A method for producing a food casing as claimed in ~~one or more of~~ claim[[s]] 1 ~~to 11, which comprises the said~~ method comprising the following steps in the given sequence:

- providing a flat textile material,
- applying to the side which later faces ~~the~~ a foodstuff ~~a coat~~ an edible coating made of a mixture which comprises at least one edible binder having adhesion properties and at least one aroma substance, dye and/or flavoring,
- drying the ~~coat~~ coating,
- optionally if appropriate ~~cutting~~ the coated flat material into webs,
- forming the individual webs into a tubular shape and
- permanently bonding the longitudinal edges, ~~preferably by sewing or gluing of the~~ formed tubular shape.

13. (Currently Amended) The method as claimed in claim 12, wherein the mixture which contains at least one edible binder having adhesion properties and at least one aroma substance, dye and/or flavoring is an aqueous mixture which ~~preferably~~ optionally further ~~contains~~ comprises at least one plasticizer.

14. (Currently Amended) The method as claimed in claim 12 ~~or 13~~, wherein, before the edible coating is applied, at least one barrier layer is applied ~~to the later outside~~.

15. (Currently Amended) ~~The use of~~ An artificial sausage casing comprising the food casing as claimed in ~~one or more of~~ claim[[s]] 1 ~~to 11 as artificial sausage casing~~.

16. (New) The food casing as claimed in Claim 3, wherein the protein is casein, zein, wheat protein, soy protein, albumin, gelatin or collagen or a combination thereof.

17. (New) The food casing as claimed in Claim 3, wherein the polysaccharide is alginate, carageenan, methylcellulose, starch, hydroxypropylstarch or a combination thereof.

18. (New) The food casing as claimed in Claim 7, wherein the natural fibers are selected from cotton, cellulose fibers, wool, silk or mixtures thereof.

19. (New) The food casing as claimed in Claim 7, wherein the artificial fibers are selected from fibers based on polyamide, polyester, polyolefin, regenerated cellulose, polyvinyl acetate, polyacrylonitrile, polyvinylidene chloride, polyvinyl chloride or mixtures thereof.

20. (New) The method as claimed in claim 12, wherein the permanently bonding step comprises sewing or gluing.